

NOAA

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A large, stylized white wave graphic that curves from the left side of the cover, under the NOAA logo, and sweeps across the middle of the cover towards the right. The background is a solid green color.

Motion Picture Films

U.S. DEPARTMENT OF COMMERCE
National Oceanic and Atmospheric Administration



How to Borrow Films

This leaflet lists the motion pictures produced and distributed by the National Oceanic and Atmospheric Administration. To borrow prints without charge (except for return postage) write to:

**Motion Picture Service
Department of Commerce—NOAA
12231 Wilkins Avenue
Rockville, Maryland 20852
(301) 443-8411**

Information regarding long-term loans, sales of prints, television use, and cooperation with industry in producing motion pictures may also be obtained from the above address, but use telephone number (301) 443-8921.

1. These films are booked heavily. Please send your request in as early as possible, preferably about **THREE MONTHS** before the date you want to show the film. Give an alternate date if you can, because the film may be already booked for the first date. Give a second choice, or, if you want us to select a substitute, state the purpose for which the film is to be used.
2. There is no charge for the use of the films, but the borrower agrees to be responsible for damage caused by dirty or faulty projectors or careless handling.
3. Films are loaned with the understanding that there shall be no admission fees charged. A free-will offering to defray expenses is not considered a violation of the regulations affecting free films.
4. All films are 16mm sound and must not be run on silent projectors.
5. After the last showing, **THE FILM SHOULD BE REWOUND ONTO ITS OWN REEL**, which is distinctly marked. Film then should be placed in its own shipping case. Return shipments must be prepaid and insured.

6. The attendance record report form is very important. This form will be shipped in the case with the film. Immediately after showing, FILL OUT THE FORM AND RETURN IT IN THE SHIPPING CASE.

7. These films should not be duplicated (including video tape) without permission.

8. Because of the large domestic demand, prints for showing outside the United States must be borrowed from the nearest U.S. embassy or consulate.

9. Give the exact address to which the film is to be shipped. Shipments are made parcel post prepaid, unless specified instructions from the user ask for other services.

10. Film loans are limited to one week (exclusive of mailing time).

11. No films will be booked between December 15 and January 15, due to the heavy volume of holiday mail.



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**Pathfinders
from The
Stars**

48 Minutes/
Color

Traces man's progress in methods of accurate position determination on land, sea, and in the air—from ancient times to the present. The modern satellite triangulation system is described.

**To Help Man
Find His
Way**

30 Minutes/
Color

Portrays the functions and services of NOAA's National Ocean Survey pertaining to geodesy, geomagnetism, seismology, cartography, photogrammetry, hydrography and oceanography.

Flare

14 Minutes/
Color

Teams of aquanauts spend an average of five days underwater in a mobile habitat used as a home and as a base from which to work. Each team is assigned a specific underwater scientific mission pertaining to the reef environments. The missions involve underwater plants, animals, geology and artificial reefs.

BOMEX

15 Minutes/
Color

Describes generally the unique series of studies of the weather-making interaction between the tropical Atlantic Ocean and the atmosphere, made during the 1969 Barbados Oceanographic and Meteorological Experiment (BOMEX).

Flood!

15 Minutes/
Color

Describes the manner in which flood predictions are made, portrays the basic precautions against the dangers and hardships imposed by floods; shows the development and impact of floods caused by seasonal snow melt, hurricanes, heavy rainstorms; and concludes with a description of the deadly flash flood.

Tornado

15 Minutes/
Color

Tells the story of a typical Midwestern town that lies in the path of a destructive tornado. Includes scenes of a tornado in action and describes protective preparations. Shows weather conditions which may generate a tornado.

Tsunami

28 Minutes/
Color

Documents the phenomenon and potential dangers of seismic sea waves—frequently called "tidal waves." Explains preventive measures taken at the municipal level during a tsunami emergency.

Hurricane
27 Minutes/
Color

NOT AVAILABLE FROM NOAA LIBRARY.
Produced in conjunction with Aetna Life and Casualty. Portrays NOAA-National Weather Service functions during the life-cycle of hurricanes. Shows tracking and warning methods, and emphasizes safety precautions for life and property. To obtain contact:

Film Librarian
Public Relations & Advertising Dept.
Aetna Life and Casualty
151 Farmington Avenue
Hartford, Conn. 06115
203-273-0123

**Hurricane
Decision**
14 Minutes/
Color

A hurricane awareness and preparedness film containing lifesaving information for persons living in, or those who may visit, hurricane prone areas. The population of the east and Gulf coasts of the United States keeps growing. Almost every year lives are lost in these areas because of hurricanes. The film points out the dangers of storm surge, wind and inland flooding caused by hurricanes.

Neosho:
April 24
14 Minutes/
Color

The story of the devastating tornado of April 24, 1975, which struck the small Missouri city of Neosho. The film documents the disaster preparedness planning of the community which was responsible for the survival of those who were caught in the path of the tornado.

**GATE To
World
Weather**
28 Minutes/
Color

Documents the largest coordinated international scientific experiment ever conducted, GATE. Depicts meteorological and oceanographic activities of more than seventy cooperating countries using Dakar, Senegal, as a base of operation. Shows in nontechnical terms where and how world weather is made. Designed for general audiences, it is of special interest to science and social studies classes.

**GATE—The
Atlantic
Tropical
Experiment**
28 Minutes/
Color

Supplementing the more general GATE To World Weather, a technically oriented film describing the design, strategy and execution of the scientific plan for the Global Atmospheric Research Program (GARP) Atlantic Tropical Experiment (GATE). Shows how the satellite, aircraft, ship and land based observational systems were employed. The interactions between tropical features and global circulation patterns are discussed.



GATE: THE ATLANTIC TROPICAL EXPERIMENT

**Famous-
Boundary
of Creation**
28 Minutes/
Color

Documents the French-American study of the mid-Atlantic ridge. Illustrates plate tectonics. Underwater photography is used in this geological study. Photography includes, Iceland, Hawaii and Azores. Produced in cooperation with the National Science Foundation and Woods Hole Oceanographic Institutions.

FAMOUS BOUNDARY OF CREATION



**Shrimp
Please**
21 Minutes/
Color

Methods used by the Louisiana and Mississippi shrimp industry to make shrimp available for tables all over the United States. Shows: catching and exploring for shrimp; shrimp processing, including freezing, bread-ing, drying, canning; and information on how to purchase, prepare, and serve shrimp.

**Shrimp Tips
from New
Orleans**
14 Minutes/
Color

Several New Orleans shrimp recipes are prepared, showing influence of foreign countries upon New Orleans eating habits; recipe book of same title available from:

**Superintendent of Documents
Government Printing Office
Washington, D.C. 20402**

**Salmon-
Catch
to Can**
14 Minutes/
Color

Complete life cycle of salmon; three methods of catching, and in-plant scenes. Second salmon film "Take a Can of Salmon" may be shown with "Salmon-Catch to Can" as one continuous motion picture; 28 minutes for both films.

**Take a Can
of Salmon**
14 Minutes/
Color

First salmon film, "Salmon-Catch to Can" may be shown with "Take a Can of Salmon" as a continuous motion picture; 28-minute showing time for both films. Recipes in film included in recipe booklet "Take a Can of Salmon" available from:

**Superintendent of Documents
Government Printing Office
Washington, D.C. 20402**

**It's Your
Coast**
28 Minutes/
Color

Visits Naples, Florida; Portland, Maine; Chicago, Illinois; and Seattle, Washington to discuss coastal zone problems with all kinds of people interested in the coast and coastal zone management. Subjects such as land development, oil pollution, and beach erosion are discussed. Stresses the importance of the coast and the fact that anyone can express a viewpoint during the planning for coastal management.

**The Great
American
Fish Story**
28 Minutes/
Color

An overview and the first in a series of five films, all designed for a general audience. This orientation film traces the history of the United States along with the history of the commercial fisheries of the United States. The catching, processing, marketing, cooking and serving of fish and shellfish of the Atlantic, Pacific, Gulf of Mexico, lakes and rivers are included to give an overview of the American fishing industry. The heritage of the industry in literature and music supplements this as well as the following four geographic segments films. Includes some cooking tips from Julia Child and songs of The Preservation Hall Jazz Band and the folk sea chanteys of the Bonyuns.

**The Great
American
Fish Story—
The West**
28 Minutes/
Color

Fishermen on the Pacific coast of the United States land salmon, halibut, tuna, king and dungeness crab, oysters, swordfish as well as many other species for your eating pleasure. Take a trip to west coast seaports. Go fishing, buy and eat seafood while visiting Seattle, San Francisco, Los Angeles, Monterey and San Pedro.

**The
American
Fish Story—
The
Northeast**
28 Minutes/
Color

Seaports from Maine to the Outer Banks of North Carolina, from which fishing boats leave to harvest cod, haddock, flounder, lobster, scallops, oysters, clams and many other species. Visit the French Chef, Julia Child in her own kitchen and get some authoritative first hand tips on seafood preparation. Hear folk singers singing sea chanteys, some contemporary, others which have been passed on from generation to generation.

**The Great
American
Fish Story—
The South**
28 Minutes/
Color

Shrimp, Gulf oysters, rock lobster, pompano, mullet, Spanish mackerel, species from the south Atlantic and the Gulf from the Carolinas to Florida to Texas. Have you ever heard Dixieland played authentically by the Preservation Hall Jazz band? Hear their sound from the old hall in New Orleans. Depicts southern seafare which was served in historic antebellum mansions like Shadows on the Teche in the Bayous of Louisiana, and Hemmingway House in Key West.

The Great American Fish Story—The Lakes and Rivers
28 Minutes/
Color

Rainbow trout, catfish, and many other species of fish and shellfish, nature grown and farm grown, are harvested for the dinner tables of America. From the Great Lakes down the Mississippi River to New Orleans, fresh water fish are caught, marketed, cooked and served. Aquaculture, pond grown fish and shellfish raised under controlled conditions, are featured.

How To Fillet Fish
11 Minutes/
Black and White

Teaching film on how to fillet both roundfish and flatfish; step-by-step procedure using animation to clarify the processes.

Fishery Products Standards
14 Minutes/
Color

The importance of maintaining the quality of fish products, with the production of fish sticks as an example.

Basic Net Mending
16 Minutes/
Color

Teaching film, showing basic procedures and equipment used in mending a hole in a net.

Retailing Fish
20 Minutes/
Color

Operation of retail fish store—selecting, handling, displaying, and merchandising fresh and frozen fish.

Outboard Fishermen U.S.A.
27 Minutes/
Color

How small, independent, commercial fishermen, using outboard motors, contribute to the national economy. Contains scenes from 10 areas in the United States and Alaska and shows the catching of 10 different species of fish and shellfish with various fishing techniques.

Fresh Out of the Water
14 Minutes/
Color

Starts underwater and traces the capture, processing, retailing, cooking, and serving of commercial varieties of fish and shellfish, and the care taken to preserve the nutritional value.

**The
Biologist
and the Boy**
14 Minutes/
Color

A popularized, shortened version of Estuarine Heritage, both of which are produced in cooperation with the five States bordering the Gulf of Mexico. Based on an encounter between a youngster intent only on fishing and fun, and a biologist who shares with the boy his more knowledgeable perspective and sense of responsibility for conservation. Distributed theatrically as *Crisis on the Coast*.

**Watermen of
Chesapeake**
28 Minutes/
Color

Shows the impact of the Bay and its resources on a large segment of America, from early days to the present. Activities of fishermen in their harvest of clams, oysters, crab, flounder, are portrayed. Highlights include America's only sail-powered oyster fleet, the crab derby at Crisfield, Md., and the wild pony penning at Chincoteague, Va.

Estuary
28 Minutes/
Color

The bays, lagoons, ends of the rivers, are the estuaries of the United States on which a large percentage of our food from the sea is dependent. Their use by industry, for recreation as well as for food are depicted, stressing the great value of the estuary and the need for planning. Sponsored by EPA.

**Sockeye
Odyssey**
14 Minutes/
Color

Life cycle and conservation of the Alaskan sockeye salmon. Emphasis is placed on the migration, color changes, and spawning of this interesting species. Biological research is featured.

**It's the
Maine
Sardine**
20 Minutes/
Color

Depicts the Maine sardine fishery, one of the oldest and most colorful industries in the United States. Three methods of capturing Maine sardines are shown along with a trip through a cannery showing how the sardines are processed and canned.

**Sardines
from
Maine-Down
East Style**
14 Minutes/
Color

Catching, processing, buying, cooking, and serving Maine sardines for picnics, lunches, dinners. Used all over the country—the year round.

**Flavor of
Maine**

14 Minutes/
Color

Supplements the films "It's the Maine Sardine" and "Sardines from Maine—Down East Style." Artistically depicts the whole Maine sardine industry. Three methods of capture, processing and various methods of serving are pictured.

**Sponge-
Treasure
from the Sea**

14 Minutes/
Color

The story of the natural sponge industry of Tarpon Springs, Fla. Underwater sequences show "hard hat diving for sponges." The "silent" sponge auction, the "Blessing of the waters" and the dive for the Golden Cross are among the colorful events depicted. The picture also contains information on the uses of natural sponges.

**Fish
Cookery
with Savoir**

14 Minutes/
Color

Unique in presentation, Monsieur Henri Savoir, special emissary of providence, an imaginary and imaginative master of fish cookery, gives pertinent aid to the perplexed housewife.

**Outdoor
Fish
Cookery**

28 Minutes/
Color

Age-old and modern out-of-doors fish cookery in the United States. Salmon bake in Pacific Northwest; Virginia oyster roast; New England clambake; ice fishing and cooking perch in Michigan; mullet smoking in Florida; fish fry in Ohio; shrimp boil in Louisiana; a lobster boil in Maine; and a Caroline pine bark stew.

**The Story of
Menhaden**

20 Minutes/
Color

The story of the menhaden fishery, one of the oldest and largest fisheries in the United States, showing the uses, methods of capture, and processing of the fish.

**Mullet
Country**

14 Minutes/
Color

Associates mullet with the beauty of Florida. Covers the history, biology, three methods of capture, processing, cooking, and colorful methods of serving mullet. Produced for the Florida Board of Conservation.

**Florida
Seafare**

27 Minutes/
Color

Troubadours, and a Florida seafood festival provide a storyline for a survey of seafood caught in southern waters. Five species of shellfish and five species of finfish are colorfully depicted. Underwater photography and folk and electronic music are featured. The film is a visual experience with a brief narration by a Florida fisherman.



TAKE TWO FROM THE SEA



Take Two from the Sea 28 Minutes/ Color

Two young hopefuls are surprised to learn that their "big break" as Hollywood film makers is to make a documentary on oysters and clams—about which they know nothing. They travel to the West, Gulf and East Coasts oyster-clam shellfishing sites, photographing and harvesting, aquaculture, processing, cooking and serving shellfish. A ten minute version is being distributed theatrically.

Take Two From The Sea 10 Minutes/ Color

Shortened theatrical version of *Take Two From The Sea* above.



CLAM AND OYSTER SAM

**Clam and
Oyster Sam**
14 Minutes/
Color

An educational musical comedy designed for general audiences. It stresses the gustatory delights as well as the nutritional advantages of eating clams and oysters. Contains purchasing, preparation, and nutritional information as well as toe-tapping tunes like "Everybody Gotta Love An Oyster—Nobody Doesn't Love A Clam" and "Stay As Slim As You Are."

Trout, U.S.A.
14 Minutes/
Color

Depicts the farming of trout as a food fish and a sport fish. Covers the biology, methods of farming, processing, cooking, and serving trout. The film is of special interest to housewives, gourmets, and sports fishermen. Produced for the U.S. Trout Farmers Association.

Estuarine Heritage
28 Minutes/
Color

Stresses the importance of estuaries for important species such as shrimp, crab, oysters, clams, menhaden, and other finfish; as the habitat of waterfowl and furbearing animals; and as a recreational and esthetic resource. Depicts major threats to estuarine resources: pesticides, municipal pollution, industrial waste, dredging, and filling. Recommends methods of conservation. (See *The Biologist and the Boy*.)

Pacific Halibut Fishing
16 Minutes/
Color

Fishing method used in the North Pacific halibut fishery with additional pictures of vessels on fishing grounds off Alaska.

Fishing Five Great Lakes
28 Minutes/
Color

Depicts the Great Lakes in transition. The heartland of the United States—a place to work and play—is shown in this film. Special emphasis is placed on the methods and problems of the commercial fishermen and the measures being taken to help solve their problems.

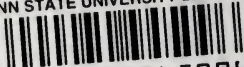
Catching, Filleting, and Packaging
11 Minutes/
Black and White

Modern method of catching bottom fish by means of an otter trawl; also the processing, filleting, packaging; and freezing of fish for market.

COMMING ATTRACTIONS
(tentative titles)

The NOAA Corps Story
Investigations Into Aqua-Space

PENN STATE UNIVERSITY LIBRARIES



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Oceanic and Atmospheric Administration
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